

6/8/17

Cajun Cornbread Recipe

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CAJUN CORNBREAD RECIPE

Ingredients

- 1 cup of yellow corn meal (we used Indian Head Stone Ground Yellow Cornmeal).
- 1 cup all purpose flour (to make it gluten free, substitute your favorite gluten free all-purpose flour)
- 1/2 cup sugar
- 3 teaspoons (tsp.) baking powder
- 1-2 teaspoons (tsp) Cherchies® Cajun Seasoning
- 1/2 cup oil
- 2/3 cup milk
- 2 eggs, lightly beaten
- 1 jar of Cherchies® Pretty Hot Peppers, drained

Preparation

1. Preheat the oven to 400 degrees. In a medium bowl, mix together the cornmeal, flour, sugar, baking powder, and salt. In a separate small bowl, beat the eggs and add the oil and milk. Mix.
2. Add the egg mixture to the dry ingredients and add the Cherchies Pretty Hot Peppers. Mix to combine.
3. Pour the cornbread mixture into a greased 8x8 baking dish. and bake for 20-25 minutes, or until golden brown.
4. Enjoy!



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